

ALL PURPOSE CHECKLIST		PAGE	OF	PAGE
Hazard Analysis Critical Control Point Monitoring Procedure Report		OPR	DATE	
NO.	PROCESS/CCPs	YES	NO	N/A
1	RECEIVING (CCP): Monitoring Criteria: Approved Source: PH Stamp (may be present) Shellfish Tags Temperature > 140°F, 28-41°F, < 0°F Condition of products (dents, swellers, torn bags) Deliveries: Vendor/Products Results			
2	STORAGE (CCP): Monitoring Criteria: Rotation Raw/Cooked/Separated in storage Rodent/Insect Infestation Results: Temperature: 28-41°F, < 0°F			
3	THAWING (CCP): Monitoring Criteria: Arrangement: Beef Pork Chicken Item/Results: Temperature: 28-41°F Item/Results: Emergency: Surface < 41°F Item/Results: Running Water < 70°F			
4	PROCESSING PRIOR TO COOKING (CCP): Monitoring Criteria: Cold potentially hazardous food at temperature less than or Item/Results: equal to 41°F Item/Results: Hot potentially hazardous food at temperature more than or equal to 140°F Prevent contamination by: Ill workers not working Worker hands not touching ready to eat foods Workers not wearing jewelry (plain wedding band OK) Equipment and utensils clean and sanitized Results: Chlorine Sanitizing solution: 100 ppm/10 seconds			
5	COOKING TIME AND TEMPERATURE (CCP): Monitoring Criteria: > 165°F/15 sec - Poultry > 155°F/15 sec - Pork, ground beef > 145°F/15 sec - Beef (or 3 min for roasts) > 130°F/121 min. - Beef (roasts) > 165°F/15 sec - leftover foods Food Items: Time/Temperature:			

[illegible]